



Summit House  
RESTAURANT

DRAFT BEER \$11

**ELYSIAN CHAIR 6**

Nordic Ale

**STELLA ARTOIS**

Pilsner

**CIDER**

Rotating Cider

**IPA**

Rotating IPA

CANNED BEER \$9

**GEORGETOWN**

**BODHIZAFA**

12oz IPA

**ELYSIAN JUICE DUST**

12oz Juicy IPA

**ELYSIAN PUSH**

**MOWER**

12oz Pilsner

**KONA BIG WAVE**

16oz Golden Ale

**RAINIER**

16oz Lager

**MICHELOB ULTRA**

16oz Light Lager

**COLCHUCK**

**RASPBERRY**

12oz Raspberry Wheat Ale

CANNED CIDER \$11

**TIETON HUCKLEBERRY**

16oz Cider

**TIETON HAZY**

**STRAWBERRY**

16oz Cider

COCKTAILS \$15

**LEMON BLACKBERRY GIN FIZZ**

Hendricks Gin, Chambord, Lemon Juice, Blackberry Simple, Odd Water

**BEE'S KNEES**

Rainier Gin, Galliano, Honey Simple, Lemon Juice

**HELLO BLUE SKY**

Bacardi Rum, Lime Juice, Simple, Blue Curacao

**YELLOW BIRD**

Bacardi, Galliano, Orange Juice, Lime Juice

**BOURBON RICKEY**

Bulleit Bourbon, Lime Juice, Odd Water

**HUCKLEBERRY WHISKEY SMASH**

Tin Cup American Whiskey, Mint Simple, Huckleberry Simple, Lemon Juice

**RED PALOMA**

Hornitos Silver, Orange Juice, Grapefruit Juice, Lime Juice, Grenadine, Orange Soda

**SIESTA**

Hornitos Silver, Campari, Lime Juice, Grapefruit Juice, Simple

**APPLE CRISP**

Titos, Apple Juice, Ginger Beer, Simple

**PNW SPARKLER**

Ketel 1, St Germain, Blueberry juice, Lemon Juice, Sprite

**LAVENDER FRENCH 75**

Rainier Gin, Prosecco, Triple Sec, Lemon Juice, Lavender Simple

**GOLDEN DREAM**

Galliano, Triple Sec, Orange Juice, Heavy Cream

WINE GLASS \$10

**FAZZIO PROSECCO**

Italy

**BROWNE FOREST PROJECT RED BLEND**

Columbia Valley, WA

**BROWNE FOREST PROJECT WHITE BLEND**

Columbia Valley, WA

Want to share a bottle? Check out our wine list for more options!

NON-ALCOHOLIC

**COFFEE**

3.5

**HOT TEA**

3.5

**HOT CHOCOLATE**

4.5

**GINGER BEER**

4.5

**ARNOLD PALMER**

3.5

**JUICE**

Apple, Pineapple, Grape, Orange, Cranberry, Grapefruit 4

**REDBULL**

Original, Sugar-Free, Rotating Flavors 4.75

**FOUNTAIN**

Coke, Diet Coke, Sprite, Barqs, Fanta, Powerade, Iced Tea, Lemonade 3.5



## SMALL PLATES

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### TRUFFLE PARMESAN FRIES 🌱 GF

Russet Potato, Truffle Salt, Parmesan-Reggiano, Chives **12**

### FRIED PANEER 🌱

Fried Paneer Cheese Curds, Blackberry Habanero Pepperheads Jelly **15**

### FRIED BRUSSELS SPROUTS 🌱 GF

Brussel Sprouts, Goat Cheese, Pecans, Lemon Zest, Sriracha Honey, Balsamic Glaze **17**

Add Bacon Bits 3

### BEET CAPRESE 🌱 GF

Pickled Beets, Arugula, Fresh Burrata, Pistachio, Basil Vinaigrette, Balsamic Glaze **17**

### SEARED AHI SALAD

Seared Ahi, Asian Slaw, Cucumber, Avocado, Micro Greens, Nori, Spicy Sesame Aioli **17**

### GARDEN SALAD 🌱 GF V

Greens, Cucumber, Tomato, Red Onion, Choice of Dressing **10**

## WARMERS

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### SOUP DE JOUR

Rotating Soup Selection with Oyster Crackers **8/13**

### PIKE PLACE CLAM CHOWDER

Sea Clams, Russet Potato, Bacon, Mirepoix, Veloute, Green Onion **9/15**

## GARDEN PLATES

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### SALMON SALAD GF

Alaskan Sockeye Salmon, Spinach, Asparagus, Spring Peas, Pickled Red Onions, Pistachios, Crumbled Goat Cheese, Basil Vinaigrette **26**

### CHICKEN CAESAR SALAD

Romaine, Parmesan-Reggiano, Croutons, Anchovy, Caesar Dressing, Lemon **22**

Sub Smoked Brisket or Salmon 4

### COBB SALAD GF

Mixed Greens, Grilled Chicken, Cherry Tomatoes, Applewood Smoked Bacon, Smoked Bleu Cheese, Boiled Egg, Smashed Avocado, Honey Mustard Dressing **26**

### MEDITERRANEAN BOWL 🌱 GF

Quinoa and Purple Rice, Wilted Kale, Mixed Greens, Garbanzo Beans, Tomato, Cucumber, Mixed Olives, Pickled Beets, Feta, Lemon Vinaigrette, Baba Ghanoush **24**

## LARGE PLATES

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Your choice of Fries, Salad, or Asian Slaw - Upgrade To Truffle fries or Soup \$2 | GF Bun or Impossible Patty Available on Request

### SUMMIT HOUSE BURGER

Beef Patty, Bibb Lettuce, Tomato, Shaved Shallot, Summit Sauce, Toasted Brioche Bun **23**

Add Tillamook Cheddar 1.50

Add Applewood Smoked Bacon 3

### MT RAINIER BISON BURGER

Bison Patty, Rouge Smoked Blue Cheese, Arugula, Huckleberry Onion Jam, Toasted Brioche Bun **32**

### WHISKEY BRISKET SANDWICH

House Smoked Brisket, Frizzled Onion, Asian Slaw, Whiskey BBQ Sauce, Toasted Sour Dough **26**

### TURKEY-BACON BLTA

Turkey-Bacon, Lettuce, Tomato, Smashed Avocado, Toasted Wheat, Mayo **20**

### GRILLED CHICKEN SANDWICH

Grilled Chicken Breast, Spinach, Tomato, Smashed Avocado, Mama Lil's Aioli **23**

### SUMMIT SALMON SANDWICH

Blackened Alaskan Sockeye Salmon, Arugula, Cucumbers, Herb Caper Cream Cheese, Toasted Brioche Bun **26**

### HALIBUT + CHIPS

Hand-Dipped Alaskan Halibut, Tartar Sauce, Waffle Fries **34**

### VEGETABLE TIKKA MASALA 🌱

Eggplant, Bell Peppers, Onion, Zucchini, Cauliflower, Asparagus, Cilantro Mint Chutney Drizzle, Served with Saffron Rice and Naan **24**

\*Does not come with additional side selection

GLUTEN FREE GF

VEGETARIAN 🌱

VEGAN V

20% gratuity may be added for parties of 6 or more. Two check maximum per table. Please, no split plates.  
\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be higher risk if these foods are consumed raw or under-cooked.